

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A process for producing an acid-soluble soybean protein-
containing solution or gel which comprises:
preparing an aqueous solution of acid-soluble soybean protein having a solubility of 60%
or more at pH 4.0 or lower, and
mixing the solution with a polar solvent containing alcohol,
thereby obtaining the solution or gel containing acid-soluble soybean protein in a -in the
state of dissolution in-a-in the polar solvent.

2. (Currently Amended) The ~~solution or gel~~process according to claim 1, wherein
pH of the solution or gel is 2.5 to 4.8.

3. (Currently Amended) The ~~solution or gel~~process according to claim 1, wherein
the content of ~~the acid-soluble soybean protein~~ in the solution or gel is 0.5 to 20 % by weight.

4. (Currently Amended) ~~The solution or gel according to claim 1 which is~~ A
process for producing a food and-or a drink or a material for coating or molding which comprises
using the solution or gel obtained by the process according to claim 1 in the food or the drink or
the material for coating or molding.

5. (Currently Amended) A process for producing a dried material which comprises
drying of the solution or gel obtained by the process according to claim 1.

6. (Currently Amended) The process for producing a dried material according to
claim 5 which is a coated or molded product.

7. (Cancelled)